



Beresfords Menu

NIBBLES & SMALL PLATES

Small Plates £11 each or 3 for £30

OLIVES | £4.50
Marinated Queen Green Olives **GF, DF, V, VE**

CHURROS | £5.50
Goats Cheese Churros, Red Onion Jam **V**

POPCORN | £3
Flavoured Popcorn

EDAMAME BEANS | £4
Confit Garlic & Chilli Butter **GF, CDF, V, VGO**

WARM HOUSE FOCCACIA | £6.50
with Flavoured Butter

CORN RIBS | £11
Almond & Pineapple Salsa **GF, DF, V, VGO**

BURRATA | £11
Nutbourne Heritage Tomatoes, Hot Honey **GF, V**

SUMAC HUMMUS | £11
Crispy Chickpeas, Sourdough Flatbread **DF, V, VE**

ANCHOVIES ON TOAST | £11
Toasted Sourdough, Pickled Shallots **CGF CDF**

SAUTÉED TIGER PRAWNS | £11
Confit Garlic & Chilli Butter **CGF**

‘SIMPLY’ CURED MEATS | £11
Chorizo & Red Onion Jam **GF**

GRILLED MERGUEZ SAUSAGE | £11
Five Bean Salad, Pomegranate Dressing **DF**

CHICKEN & CHORIZO CROQUETTES | £11
Spanish Tzatziki **GF**

SALT & PEPPER SQUID | £11
Squid Ink Emulsion **GF CDF**

HARISSA & SUN DRIED TOMATO MUSSELS
| £11
Samphire, Toasted Focaccia **CGF CDF**

SANDWICHES & WRAPS

Available from 12 - 6pm

£13 | Upgrade to Homemade Focaccia for an additional £2.50 • Choice of Sourdough Bread or a Wrap, served with Koffmann Fries

PASTRAMI
Frenchies Mustard, Rocket, Dill Pickles

SMOKED SALMON
Cream Cheese, Rocket, Black Pepper

GRILLED AUBERGINE
Sumac Hummus, Beef Tomato **V, VGO**

SAUSAGES
Dijon Mayo, Jalapenos, Crispy Onions

MATURE COASTAL CHEDDAR
Nutbourne Heritage Tomatoes **V**

ATLANTIC PRAWNS
Marie Rose & Rocket

LARGE PLATES

SOUTHERN FRIED CHICKEN BURGER | £24
Brioche Bun, Chilli Jam, Monterey Jack Cheese,
Lettuce, Ranch Dressing, Koffmann Fries

GRILLED BARNESLEY CHOP | £32
Mediterranean Fregola, Tahini Yoghurt, Olive
Tapenade

FREE RANGE CHICKEN SALAD | £22
Cherry Tomatoes, Pickled Red Onion, Balsamic,
Hot Honey
Upgrade to Prawns £3.00 **GF, DF**

BEER BATTERED CORNISH HADDOCK | £25
Koffmann Fries, Peas, Tartare, Lemon **DF**

HARISSA & SUN DRIED TOMATO MUSSELS | £25
Samphire, Toasted Focaccia, Fries **CGF CDF**

GRILLED WHOLE PLAICE, MUSSEL & SWEETCORN
CHOWDER | £32
Capers, Shallots & Tomatoes **GF**

8oz BEEF BURGER | £24
Brioche Bun, Bacon, Monterey Jack Cheese, Lettuce,
Pickles, Burger Sauce, Koffmann Fries **CGF**

SOUTHERN FRIED OYSTER MUSHROOM
BURGER | £22
Brioche Bun, Chilli Jam, Monterey Jack Cheese,
Lettuce, Ranch Dressing, Koffmann Fries **V, VGO**

BUFFALO MOZZARELLA SALAD | £20
Cherry Tomatoes, Red Onion, Balsamic, Hot Honey
GF, V

ROASTED ZA'ATAR CAULIFLOWER | £22
Freekeh Tabbouleh, Preserved Lemon Salsa
DF, V, VE

28 DAY AGED SIRLOIN | £39 • 28 DAY AGED COTE DE BOEUF FOR 2 | £100 • GRILLED PORK CHOP | £30

All Steaks are served with Gentleman’s Relish Butter, Watercress, Red Wine Shallot, Confit Tomatoes, Fat Chips & a choice of Peppercorn or Red Wine Sauce **GF**

SIDES

MIXED LEAF SALAD | £6.50
GF, DF, V VE

NEW POTATOES | £6.50
Pancetta & Shallots **GF, CDF**

SUNDRIED TOMATO COUS COUS | £6.50
Capers & Basil **DF, V, VE**

KOFFMANN FRIES OR FAT CHIPS | £6.50
Salt & Peppered **GF, DF, V VE**

HARISSA FIVE BEAN SALAD | £6.50
GF, DF, V, VE

CREAMED MASH | £6.50
GF, V

DESSERTS

PEANUT BUTTER CHOCOLATE FONDANT | £12
Blackcurrant Sorbet, Peanut Tuile **V**

RUM BABA | £12
Orange Coulis, Rum & Raisin Ice Cream **V**

RHUBARB & CUSTARD TART | £12
Rhubarb Gel, Raspberry Sorbet **V**

CHOCOLATE BANANA BREAD | £13
Fluffett’s Honey, New Forest Strawberries,
Custard Ice Cream **V**

ICED STRAWBERRY PARFAIT | £12
Poached Kumquat, Ginger Meringue, Mint Gel,
Strawberry Coulis **GF**

PISTACHIO BAKLAVA BAKED CHEESECAKE | £12
Greek Yoghurt

FALLEN ICE CREAM £12
A choice of New Forest Ice Cream & Sorbet,
Ice cream Cone, Fruit Coulis **V, VGO**

SELECTION OF ARTISAN CHEESES | £14
Biscuits, Chutney, Grapes **V, CGF**

NEW FOREST ICE CREAM | £3 PER SCOOP

INSPIRED BY THE NEW FOREST AND ITS SEASONS,
OUR MENU CELEBRATES SIMPLE, CAREFULLY SOURCED INGREDIENTS

V Vegetarian | **VE** Vegan | **GF** Gluten Free | **DF** Dairy Free | **CDF** Can be Dairy Free | **VGO** Can be made Vegan | **CGF** Can be Gluten Free
Please let a team member know of any allergies or dietary requirements.

A 13% discretionary service charge will be added to your final bill and is distributed equally to all staff.



THE PEOPLE BEHIND THE PLATES

Every plate begins with people.

Early mornings, busy services and plenty of laughter go into every dish we serve. Together, our kitchen team bring the flavours of the New Forest to your table with genuine care, creativity and a love of great hospitality.



CALLUM

Senior Sous Chef

❧ Chef's Pick ❧

Southern Fried Chicken Burger



BEN BROOKS

Head Chef

❧ Chef's Pick ❧

Chocolate Banana Bread



PAUL

Sous Chef

❧ Chef's Pick ❧

Sautéed Tiger prawns



KASIA

Pastry Chef

❧ Chef's Pick ❧

Rhubarb & Custard Tart



BEN

Sous Chef

❧ Chef's Pick ❧

Barnsley Chop

